

WINES

PINNACLE GRILL WINE PAIRING

A curated list of hand selected wines
Served in 3oz pours \$20

Le Grand Courtaige Brut Rose
France

Chateau Ste. Michelle
Canoe Ridge Estate Chardonnay
Washington

Rocky Pond 11 Dams Bordeaux Blend
Washington

FEATURED WINES

Veuve Cliquot, FR
25 glass / 100 bottle

Domaine Carneros Brut, CA
18 glass / 72 bottle

Cakebread Chardonnay, CA
26 glass / 105 bottle

Willamette Valley Vineyards
Whole Cluster Pinot Noir, OR
14.50 glass / 58 bottle

Oberon Cabernet Sauvignon, CA
16 glass / 64 bottle

COCKTAILS

Table-Side De Lijn Gin Tonic 13
Double Dutch tonic, seasonal botanicals

Morimotoini 14
Titos vodka, Morimoto Junmai Sake,
Cucumber

Casual Encounter 13
Belvedere vodka, Canton ginger, lemon,
cucumber

Lychee Martini 15
Fords gin, lychee liqueur, lime

Yuzu Cocktail 13
yuzu juice, De Lijn gin, vanilla, soda

APPETIZERS

Table-Side Caesar Salad

heart of romaine, Parmesan,
croutons, anchovies

Vine Ripened Beefsteak Tomato Salad

sliced purple onion, balsamic vinaigrette or
blue cheese dressing

Jumbo Lump Crab Cakes

cucumber, sweet chili-mustard

Lobster Bisque

crème fraîche, aged cognac

Steakhouse Wedge Salad by David Burke

crispy bacon, blue cheese, tomato, candied walnuts,
tomato vinaigrette

Shrimp Cocktail

brandy-horseradish cocktail sauce

Clothesline Candied Bacon by David Burke

maple, black pepper, half-sour pickles

Ossetra Malossol Caviar *

crème fraîche, buckwheat blinis
\$50 Supplemental

ENTRÉES

Braised Beef Short Ribs with Chow Fun Noodles by David Burke

wild mushrooms, carrots, scallions

Grilled Lamb Chops*

controne bean purée, garlic chips

Honey-Lemon Glazed Chilean Sea Bass *

dill butter

Table-Side Dover Sole, Lemon Butter

boiled new potatoes
\$15 Supplemental

Panko Fried Stuffed Mushroom Caps

Beyond Meat mince, vegan mayonnaise remoulade,
parsley, quinoa salad

Mafaldine, Marinated Grilled Eggplant, Burrata & Chiles

preserved lemon, Calabrian chili, olive oil

STEAKS

ADD A 5 OZ LOBSTER TAIL FOR \$12

8^{oz}
Filet Mignon *

12^{oz}
New York Strip *

15^{oz}
Boneless Rib Eye *

10^{oz}
**American Wagyu
Strip Loin ***
\$28 Supplemental

36^{oz}
**Tomahawk Bone-In
Rib Eye for Two ***
\$49 Supplemental



Choice of sauce: Shallot and Red Wine Bordelaise • Green Peppercorn • Béarnaise

ON THE SIDE

Creamed Spinach

Asparagus with Hollandaise

Roasted Baby Beets with Blue Cheese

Mashed Potatoes

Baked Potato

French Fries

Sautéed Mushrooms

Beecher's Lobster Mac & Cheese
\$12 supplement

gluten-free non-dairy vegetarian

* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

FAR EAST

STARTERS

Seared Beef Tataki, Crispy Lotus Chips
scallion ponzu

Spicy Tuna Crispy Rice

sriracha, mayonnaise, avocado, sesame seeds, sesame oil

ENTRÉES

Tandoori Lamb Chop

mint chutney, gratin aloo masala

Grilled Ribeye Steak Bulgogi *

garlic chips, kimchi aioli

Seared Halibut, Scallops, Thai Red Curry Sauce

(ask your waiter about the fresh catch of the day)
Thai basil, steamed ginger jasmine rice, peppers

12 oz Lobster Tail

broiled, lemon-garlic butter
\$19 Supplemental

DESSERT

Mango Sticky Rice Sushi
coconut, toasted peanuts

A \$20 corkage fee applies to all wines consumed which are not part of the Holland America Line selection. An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for purchase à la carte menu items. Local sales taxes are applied as required.